

Owocowa milkshake IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (79.4%)	80 %	6
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3
Grain	Płatki orkiszowe	0.3 kg (4.8%)	80 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	60 min	17.1 %
Boil	Cascade	20 g	20 min	6.8 %
Boil	Cascade	30 g	10 min	6.8 %
Aroma (end of boil)	cashmere	50 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	3000 g	Secondary	8 day(s)
Flavor	maliny	3000 g	Secondary	8 day(s)

Notes

- pół warki z truksawkami, pół z malinami
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